COMPETENCE 5033 V

The Electric Free-Standing Cooker

Operating Instructions

Downloaded from www.Manualslib.com manuals search engine

Dear Customer,

Please read these operating instructions through carefully.
Above all, please take note of the "Safety" section on the first few pages. Please keep these operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

The warning triangle and/or specific words (**Warning!**, **Caution!**, **Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.

☞ **1.** This symbol guides you step by step when operating the appliance.

2. ...

3. ...

Next to this symbol you receive additional information and practical tips on using the appliance.

Tips and information about the economical and ecological use of the machine are marked with a cloverleaf.

In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the "What to do, if..." section.

In the event of technical problems, our local FACTORY CUSTOMER SERVICE CENTRE is always available to provide assistance (you will find addresses and telephone numbers in the "Customer Service Centres" section).
Please also take note of the contents of the "Service" section.

Printed on paper manufactured with environmentally sound processes.
He who thinks ecologically acts accordingly ...

Downloaded from www.Manualslib.com manuals search engine

CONTENTS

Operating Instructions 5

Safety Instructions 5

Disposal 8

Appliance structure 9
Control panel 9
Cooking Surface Features 10
Oven Features 11
Oven Accessories 12
Utensils Drawer 12

Oven Functions 13

Before Using for the First Time 15
Initial Cleaning 15
Suitable Pans 15

Using the Rings 16
Cooking with the Rings 17
Switching On the Double Ring/Casserole Cooking Zone 17

Operating the Oven 18
Inserting/Removing the Fat Filter 18
Inserting the Shelf and Universal Sheet 18
Switching the Oven On and Off 19

Usage, Tables and Tips 20
Pans 20
Cooking 21
Typical Heat Settings 21
Baking 22
Baking Tables 24
Pies and Gratins Table 27
Frozen Ready Meals Table 27
Roasting 28
Roasting Table 29
Grilling 31
Grilling Table 31
Defrosting 32
Defrosting Table 32

Downloaded from www.Manualslib.com manuals search engine

Preserving 33
Preserving Times 33

Cleaning and Care 34
Hob 34
Exterior of the Appliance 36
Oven Interior 36
Accessories 36
Side Rails 37
Oven Light 38
Grill Element 39
Oven Door 40
Oven Door Glass 41
Utensils Drawer 42

What to do if 43

Special Accessories 44

Installing and Connecting 46
Installation 46
Appliance Alignment 46
Technical Data 47
Regulations, Standards, Directives 47
Safety Instructions for the Installer 48

Service 51

Downloaded from www.Manualslib.com manuals search engine

OPERATING INSTRUCTIONS

⚠ Safety Instructions

The new appliance may only be assembled and connected by an approved installer.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

General Safety

- Take care when plugging in electrical appliances near the appliance. Mains cables must not be allowed to fall on hot rings and must not be trapped under the hot oven door.
- Do not store flammable substances in the oven. They could ignite when the oven is switched on.
- Cleaning the appliance with a steam or high pressure cleaner is forbidden for safety reasons.
- If force is used, especially on the edges of the front pane of glass, the glass may break.
- If fractures, cracks or splits appear in the cooking surface:

– switch off all cooking zones,
– switch off the fuse for the cooking surface,
– inform customer service immediately.

- When cooking, roasting and grilling, the oven door will become hot. Therefore always keep small children away from the door.
- Overheated fat and oil can catch fire quickly. Please always stay close to the cooking surface when preparing food in fat or oil (e.g. chips).
- If you use alcoholic ingredients in the oven, it is possible that an easily ignitable alcohol-air mixture might be produced. In this case open the door carefully. When doing so, avoid having any hot embers, sparks or open flames in the immediate vicinity. We recommend leaving the cooked food to cool in the oven with the door shut for approx. 10-15 minutes after switching off the oven.

Downloaded from www.Manualslib.com manuals search engine

- **Repairs** to the appliance may only be performed **by qualified service engineers**. Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact our Customer Service or your specialist dealer.
- In the case of the appliance malfunctioning: remove the fuses or switch off the circuit breaker.

Intended use

- This appliance must not be used for purposes other than that intended, it must only be used for the cooking, roasting and baking of food in the home.
- Only use the appliance to prepare food.
- Do not use the oven to heat the room.

Downloaded from www.Manualslib.com manuals search engine

In this way you avoid damaging your appliance

- Do not use the cooking surface for storage. In this way you will avoid damaging the glass ceramic surface.
- If sugar or plastic comes into contact with the hot cooking surface and melts, **remove it immediately whilst still hot!** If it cools, splits may occur in the glass ceramic cooking surface.
- The glass ceramic cooking surface is insensitive to temperature shock and very robust, however it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.
- Only use utensils with flat, smooth bases that are neither rough nor burred. Otherwise permanent scratching may occur when the utensils are slid.
- Do not place hot frying pans or saucepans on the cooking surface frame and do not cover the cooking surface with protective foil.
- Do not place any pans or other items over the oven steam outlet in the cooking surface frame.
- Do not place aluminium foil or plastic containers on the hot rings and do not prepare food in aluminium foil or plastic containers on the hot cooking surface.
- Do not line your oven with aluminium foil and do not place a baking sheet or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Clean the appliance after each use. Spills are then easier to clean up and do not become burnt onto the surface.
- Any drops of fruit juice that fall from the baking sheet will leave spots that cannot be removed. Use the universal sheet for very moist cakes.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Do not sit on the open oven door/oven drawer.
- Do not store moist food in the oven.

Eco-Insulation

In the factory the oven is fitted with eco-insulation. This insulation has been tested for pollutants by independent test institutes and categorised as harmless

Downloaded from www.Manualslib.com manuals search engine

Disposal

Disposing of the packaging materials

All materials used can be fully recycled.
The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. as used for the packing pieces, completely free of CFCs.

The cardboard is made from 80% recycled paper.

Disposal of old appliances

All old appliances must be correctly disposed of for environmental reasons.

Warning! When disposing of an old appliance, make it unusable by cutting off the cable. Remove any door catches to prevent small children being trapped inside.

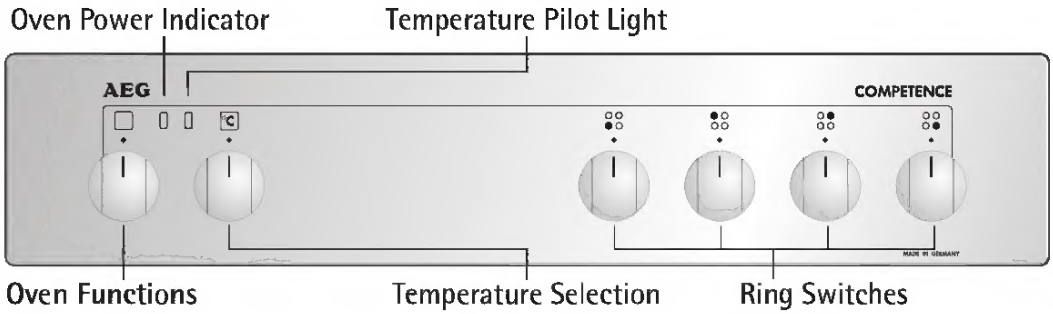
Information on disposal

- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

Downloaded from www.Manualslib.com manuals search engine

Appliance structure

Control panel



Oven Functions

Rotary switch used for selecting the required oven function. The selected oven function can be read off on the switch from above.

Temperature Selection

Rotary switch used for selecting the required oven temperature. The selected oven temperature can be read off on the switch from above.

Oven Power Indicator

The oven power indicator illuminates as soon as the oven or rings are switched on.

Temperature Pilot Light

The temperature pilot light illuminates while the oven is heating up and extinguishes when the selected temperature is reached. It then cycles on and off during cooking to show that the temperature is being maintained.

Ring Switches

Rotary switches for switching on the cooking zones. The selected heat setting can be read off on the switch from above.

Downloaded from www.Manualslib.com manuals search engine

Cooking Surface Features

Oven Steam Outlet

The steam from the oven is fed directly to the extraction hood via the duct in the rear of the cooking surface.

Single Ring Cooking Zone

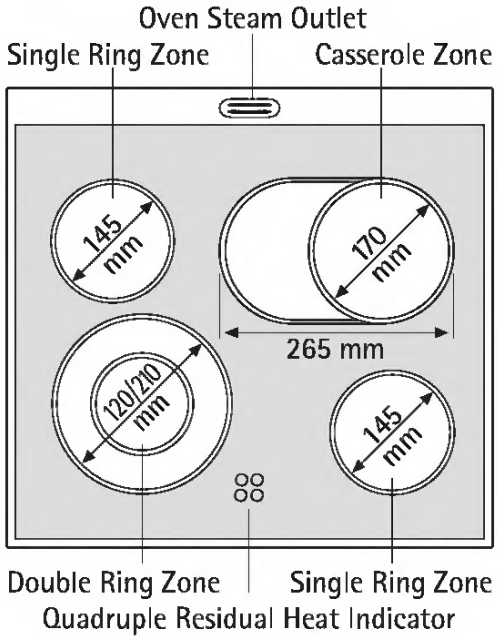
Switching on and regulation is performed using the associated switch on the control panel.

Double Ring and Casserole Cooking Zone

On the double ring and casserole cooking zone, the heated area can be adapted to the diameter of the pan base.

Residual Heat Indicator

Each of the glass ceramic cooking zones is equipped with an indicator light that illuminates when the corresponding cooking zone is hot. Once the cooking zone has cooled down, the light goes out. As long as the light is illuminated, the residual heat can be utilised.



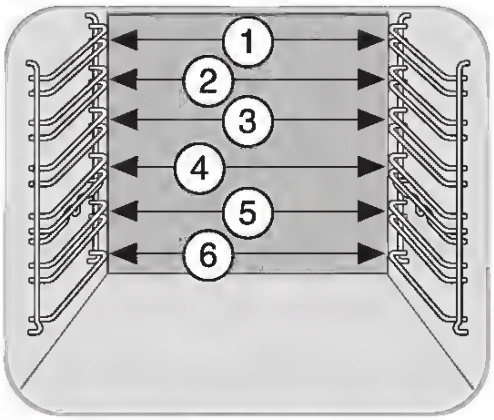
Downloaded from www.Manualslib.com manuals search engine

Oven Features

Shelf Positions

There are side rails on both sides of the oven, each of these has 6 shelf positions.

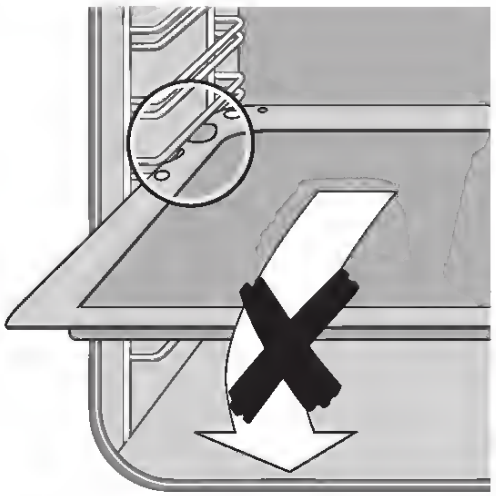
Please note that the shelf positions **are counted from top to bottom.**



Anti-Tip Device

All slide-in parts are fitted with an anti-tip device to prevent them being unintentionally pulled all the way out.

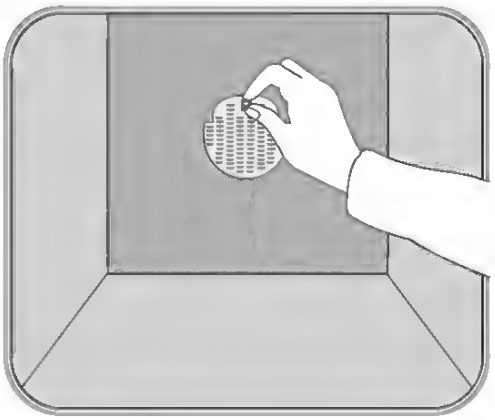
When inserting slide-in parts, the anti-tip device must be at the rear.



Fat Filter

The fat filter supplied with your appliance protects the fan in the rear wall of the oven from soiling.

Always use the filter when roasting uncovered food or using hot air or Rotitherm.



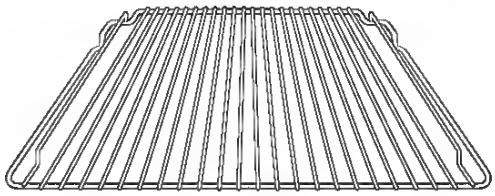
Downloaded from www.Manualslib.com manuals search engine

Oven Accessories

The following items are supplied:

Baking Sheet

For cakes and biscuits



Combination Shelf

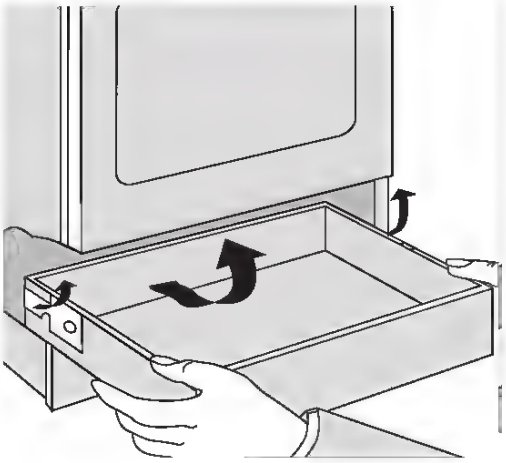
For dishes, cake tins,
items for roasting and grilling

Universal Sheet

For cakes or roasts with a high juice content or as a baking sheet or as a tray for collecting fat

Utensils Drawer

Underneath the oven door there is a drawer that can be pulled out. It is used for storing utensils and accessories.



⚠ **WARNING:** Heat can build up in the utensils drawer when the oven is in use. Therefore do not store any flammable utensils in the drawer, e.g.:

- cleaner,
- plastic bags,
- oven cloths,
- paper, etc.
- **Under no circumstances should oven cleaner spray be stored in the drawer!**

Downloaded from www.Manualslib.com manuals search engine

Oven Functions

The following functions are available for the oven:

Fan Cooking

Fan cooking is particularly suited to **baking** on **several levels** at the same time.

Oven temperatures are generally 20-40 °C lower than for conventional heat.

A ring heater and part of the bottom element are used.
In addition a fan in the rear wall of the oven ensures that the hot air in the oven is circulated continuously. The food is heated from all sides.

Conventional

Conventional is suited to **baking** and **roasting** on **one level**.

Heat is supplied evenly from above and below.

Rotitherm

Rotitherm is particularly suited to **grilling** or **roasting** larger pieces of meat or game on one level. This function is also suitable for **'au gratin'** dishes and **browning**.

The grill element and fan are used simultaneously.

Fast Warm Up

Using the fast warm up function you can **very quickly pre-heat** the **empty oven** for the other cooking functions.

Several elements operate simultaneously for the fast warm up function.

Downloaded from www.Manualslib.com manuals search engine

Pizza & Baking

Using this function you can **bake** cakes on **one level**.
This function is also suitable for dishes that require more intensive browning and a crispy base, e.g. pizzas , quiche Lorraine, cheesecakes, etc.

Oven temperatures are generally 20-40 °C lower than for conventional heat.

Conventional heat is used and the fan is also switched on.

Grill

Grilling is particularly suited to the **grilling** or **toasting** of flat foods, for example, steaks, cutlets, fish or toast.

The heat is provided by the grill element on the roof of the oven.

Defrosting

The oven's defrosting function allows you to evenly **start to defrost** or to **defrost**. It is particularly suitable for delicate foods, for example, flans, butter ice cream, bread, fruit.

With this function, the fan is in operation without heat.

Downloaded from www.Manualslib.com manuals search engine

Before Using for the First Time

Initial Cleaning

Hob

☞ Wipe the glass ceramic surface with a damp cloth and then rub dry to remove any possible residues from manufacture.

Oven

Before using the oven for the first time, you should clean it thoroughly. You can switch on the oven lighting to make cleaning easier.

☞ **1.** Set the oven function switch to oven lighting.

2. Remove all accessories and the side rails and clean with warm water and washing-up liquid.

3. Also wash out the oven with warm water and washing-up liquid, and dry it.

4. Wipe off the front of the unit with a damp cloth only.

⚠ **Important:** Do not use any caustic or abrasive cleaners! The surface may be damaged.

Suitable Pans

By using the right pans you avoid damage to the appliance.

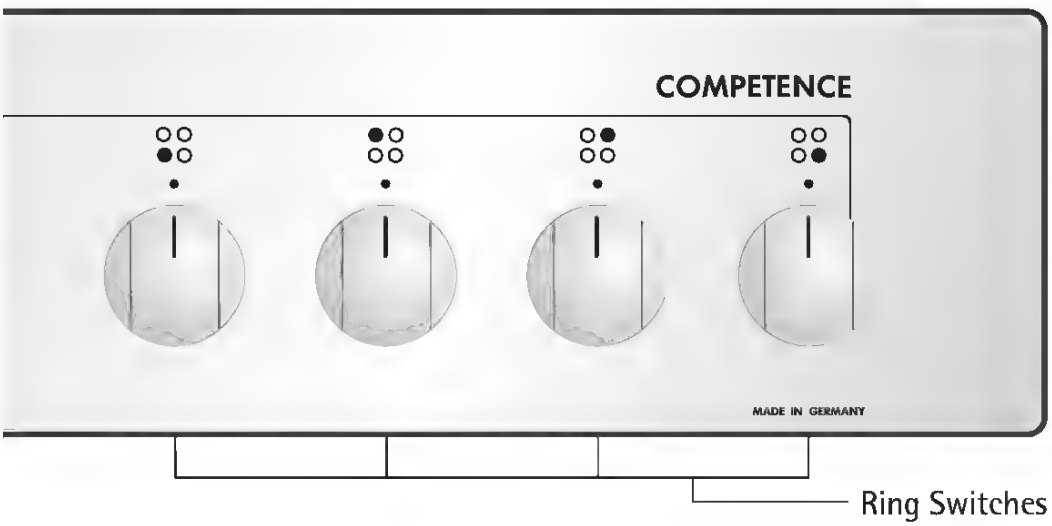
- The base should be as thick and flat as possible. Rough bases scratch the cooking surface when slid.
- Pans made of cast iron or with rough edges and burrs can leave permanent scratches.

⚠ **Important:** Avoid boiling pans dry! The bases could be irreparably damaged in the process and the glass ceramic cooking surface damaged.

Downloaded from www.Manualslib.com manuals search engine

Using the Rings

When the cooking zones are switched on, they may hum briefly. This is a characteristic of all glass ceramic cooking zones and does not impair the function or life of the appliance.



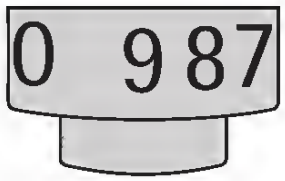
Heat Settings

- Over the ranges 1-9, you can set 14 heat settings (including intermediate settings).
- You can select intermediate settings in the ranges 2 to 7. They are marked with a dot between the heat settings.

1 = lowest setting
9 = highest setting
◎ = double ring zone/casserole zone switched on

Downloaded from www.Manualslib.com manuals search engine

Cooking with the Rings



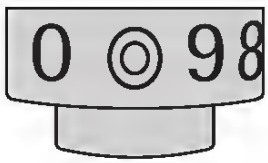
☞ **1.** To use, press the ring switch.
The switch protrudes.

2. As soon as steam starts to form or the oil is hot, turn back to the heat setting necessary for further cooking.

3. To stop cooking, turn back to the zero position.

Switch off the cooking zone approx. 5-10 minutes before the end of cooking to make use of the residual heat. By this means you can save electricity.

Switching On the Double Ring/Casserole Cooking Zone



☞ **1.** Turn the switch for the double ring/casserole cooking zone clockwise. Turn past the symbol ◎ and continue past a light resistance to a clearly noticeable stop.

2. Then turn back to the required setting for cooking.

3. To stop cooking, turn back to the off position.

The next time the double ring/casserole cooking zone is switched on, the larger ring must be switched on again.

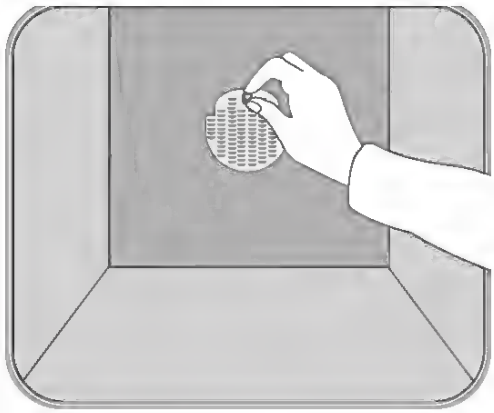
Downloaded from www.Manualslib.com manuals search engine

Operating the Oven

Inserting/Removing the Fat Filter

Always use the fat filter when **roasting** without any covering in open roasting dishes.

☞ **Inserting the Fat Filter**
Take hold of the fat filter by the tab and insert the two retainers in the opening on the rear wall of the oven (fan opening) from the top downwards.



☞ **Removing the Fat Filter**
Take hold of the tab on the fat filter and remove upwards.

Inserting the Shelf and Universal Sheet

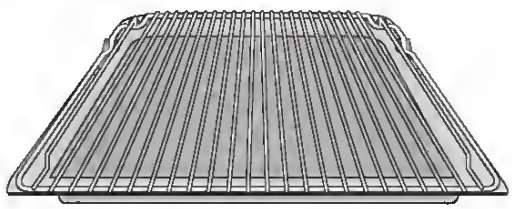
All slide-in parts have a small protrusion on the right and left. This protrusion is an anti-tip device and must point downwards.

Inserting a Shelf

☞ Insert the **shelf** such that the two guide rails point upwards. The anti-tip device must point downwards and be in the rear of the oven.

Inserting the Shelf and Sheet

☞ When the **shelf and universal sheet** are used together, carefully place the shelf anti-tip device in the protuberances on the sheet.

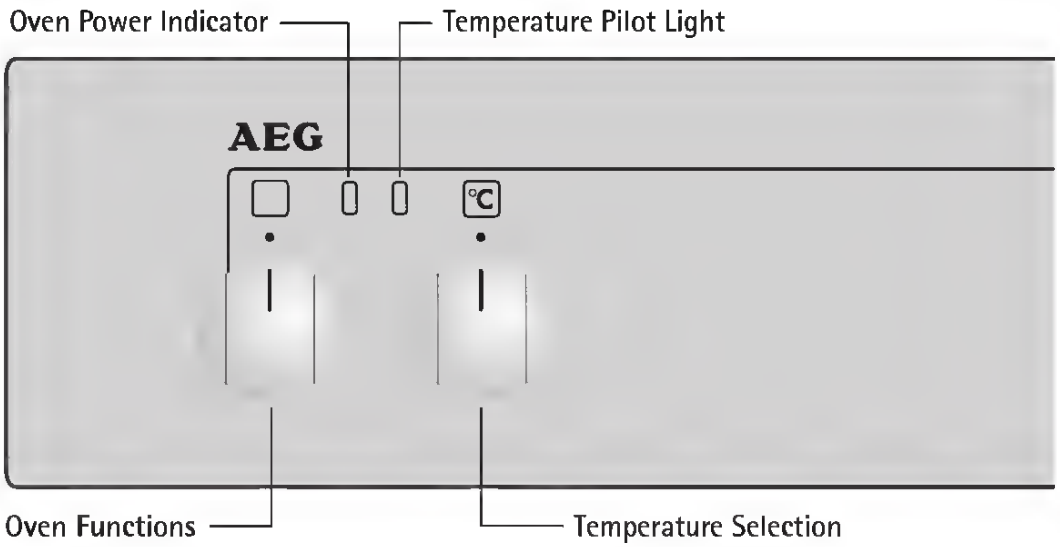


Downloaded from www.Manualslib.com manuals search engine

Switching the Oven On and Off

☞ **1.** Set the required function by turning the „Oven Functions" switch.

2. Set the required temperature by turning the „Temperature Selection" switch.



The oven power indicator illuminates as long as the oven or rings are in use.

The temperature pilot light illuminates as long as the oven is warming up and extinguishes as soon as the temperature set is reached.

3. To switch off the oven, turn the „Oven Functions" switch and the „Temperature Selection" switch to the zero position.

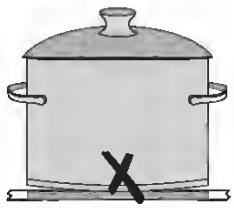
Downloaded from www.Manualslib.com manuals search engine

Usage, Tables and Tips

Pans

The better the pan, the better the results.

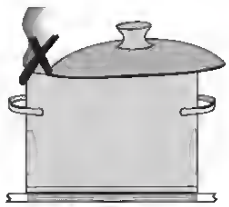
- You can recognise good pans by their bases. The base should be thick and as flat as possible.
- Pans with aluminium or copper bases can leave metal discoloration on the glass ceramic surface that is very difficult or impossible to remove.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Permanent scratching may occur when the pans are slid.
- When cold, pan bases are normally bowed slightly inwards (concave). They should under no circumstances be bowed outwards (convex).



Energy Saving Tips

You will save valuable energy if you observe the following tips:

- Always place pans on the cooking zone before switching on.
- Soiled cooking zones and pan bases increase the electricity consumption.
- If possible, always fit pans with a lid.
- Switch off the cooking zones before the end of cooking to make use of the residual heat, e.g. to keep food warm or for melting.



- The pan base and cooking zone should be the same size.
  When purchasing pans pay attention to the diameter of the base. Manufacturers often state the diameter of the top of the pan.
- Cooking times are reduced by up to 50% when a pressure cooker is used.

Downloaded from www.Manualslib.com manuals search engine

Cooking

The information given in the following tables is for guidance only. The heat setting necessary for cooking is dependent on the quality of the pans, and the type and quantity of the food.

Typical Heat Settings

Switch Setting	Cooking Process/ Setting	Suitable for
9	**Heating Up**	Heating up large amounts of water, boiling pasta
7-8	**Fast Frying**	Frying chips, browning meat, e.g. goulash, frying, e.g. potato pancakes frying pieces of loin, steaks
6-7	**Slow Frying**	Frying meat, schnitzels, cordon bleu cutlets, rissoles, sausages, liver roux, mild frying of eggs, omelettes, frying doughnuts
4-5	**Boiling**	Boiling larger quantities of food, stews and soups, steaming potatoes, boiling meat stock
3-4	**Steaming, Braising**	Braising vegetables, braising meat cooking rice pudding
2-3	**Simmering**	Simmering rice and milk dishes (stir occasionally), Steaming smaller quantities of potatoes or vegetables, warming ready meals
1-2	**Melting**	Omelette, egg garnish, hollandaise sauce, keeping dishes warm, melting butter, chocolate, gelatine
0		Residual heat, off position

When heating up or frying, we recommend heat setting "9" and then continue cooking foods at an appropriate lower heat setting.

Downloaded from www.Manualslib.com manuals search engine

Baking

Use the pizza & baking, fan cooking or conventional heat oven function for baking.

Important! Do not use a fat filter when baking!

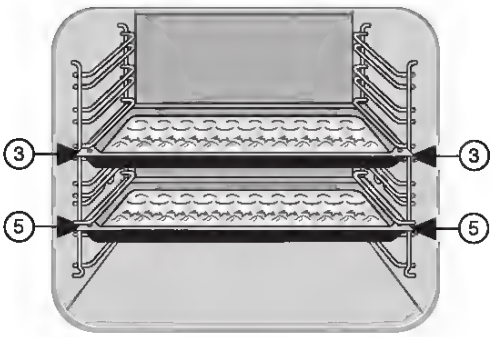
Cake Tins

- Cake tins made of dark metal and coated tins are suitable for conventional heat.
- Light tins are also suitable for pizza & baking and fan cooking.

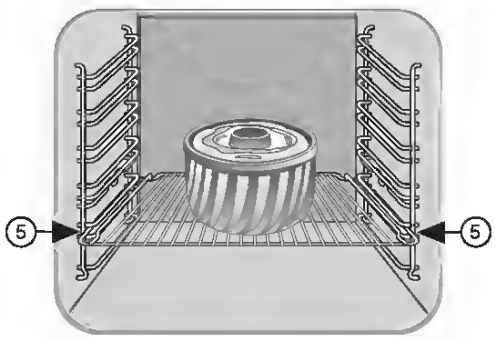
Shelf Positions

- When using pizza & baking or conventional heat is it only possible to bake on one level.
- You can bake on up to 3 baking sheets simultaneously using fan cooking:

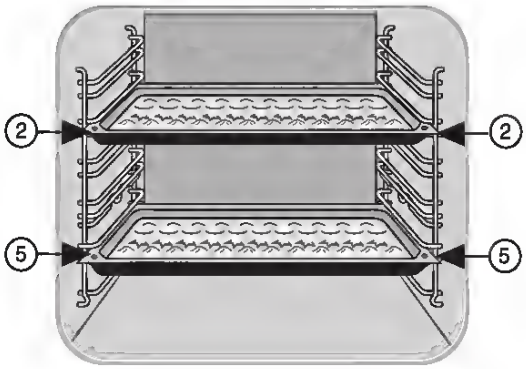
1 Baking Sheet:
Shelf Position 3



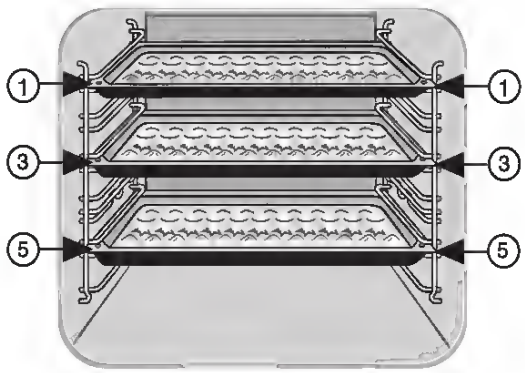
1 Cake Tin:
Shelf Position 5



2 Baking Sheets:
Shelf Positions 2 and 5



3 Baking Sheets:
Shelf Positions 1, 3 and 5



Downloaded from www.Manualslib.com manuals search engine

General information

- Please note that the shelf positions are counted from top to bottom.
- Insert baking sheets with the bevelled edge to the front!
- Slide the baking sheet to the rear wall.
- Always place cakes in cake tins in the middle of the shelf.
  You can also bake two cakes simultaneously using pizza & baking or conventional heat. In this case place the tins side by side on the shelf. The cooking time is then increased only slightly.

Notes on the Baking Tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of recipes.

- Ranges are given for the temperature and cooking time since these are dependent on the mixture, quantity and cake tin used.
- When baking several cakes on baking sheets or in cake tins, the cooking time can be 10-15 minutes longer.
- Moist items (e.g. pizzas & baking, fruit cakes, etc.) should be cooked on a maximum of two levels.
- When using for the first time, we recommend setting the lower temperature, and only if necessary, e.g. if increased browning is required or the cooking time is too long, selecting a higher temperature.
- If you cannot find any specific information for one of your own recipes, use information on a similar recipe for guidance.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case, **please do not change the temperature setting**. Variations in the amount of browning will even themselves out during baking.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

The information in the tables applies, when not otherwise stated, for a cold oven.

Downloaded from www.Manualslib.com manuals search engine

Baking Tables

Baking on one level

Type of Cake or Pastry	Pizza & Baking		Conventional		Time
	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	for both functions Hr.: Min.
Cakes in Cake Tins					
Ring Cakes	5.	**150-160**	5.	160-180	0:50-1:10
Madeira Cake/ Koenigskuchen	5.	**140-160**	5.	150-170	1:10-1:30
Sponge Cake	4.	**150-160**	5.	160-180	0:25-0:40
Shortcrust Pastry Flan Base	3.	**170-180**	5.	190-210[1]	0:10-0:25
Sponge Flan Base	3.	**150-170**	5.	170-190	0:20-0:25
Covered Apple Flan	5.	**150-170**	5.	170-190	0:50-1:00
Savoury Flan (e.g. quiche Lorraine)	5.	**180-200**	5./6.	180-200	0:30-1:10
Cheesecake	5.	**140-160**	5.	160-180	1:00-1:30
Cakes and Pastries on Baking Sheets					
Plaited Roll/Ring	3.	160-170	3.	**170-190**	0:30-0:40
Christmas Stollen	3.	160-170[1]	3.	**160-180**[1]	0:40-1:00
Bread (rye bread) first .....then	5.	180-200[1] 140-160	5.	**250**[1] **160-180**	0:20 0:30-1:00
Cream Puffs/Eclairs	3.	**160-170**[1]	3.	190-210	0:15-0:30
Swiss Roll	3.	160-170	3.	**180-200**[1]	0:10-0:20
Dry Streusel Cake	3.	**150-160**	3.	160-180	0:20-0:40
Butter Cake/Sugar Cake, Bienenstich	3.	160-170[1]	3.	**190-210**[1]	0:15-0:30
Fruit Flan (on yeast pastry/sponge base)[2]	3.	**150-170**	3.	170-190	0:25-0:50

Downloaded from www.Manualslib.com manuals search engine

Type of Cake or Pastry	Pizza & Baking		Conventional		Time
	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	for both functions Hr.: Min.
Fruit Flans on Shortcrust Pastry Base[1]	3.	**160-170**	3.	170-190	0:40-1:20
Flat Cakes with Delicate Toppings (e.g. curd cheese, cream)	3.	**140-160**	3.	160-180	0:40-1:20
Pizza & baking (with deep topping)	5.	**180-200**	5.	190-210[1]	0:30-1:00
Pizza & baking (thin)	5.	**200-220**	5.	230-300[1]	0:10-0:25
Unleavened Bread	3.	**200-220**	3.	270-300[1]	0:08-0:15
Wähen (CH)	3.	**180-200[1]**	5.	210-230[1]	0:35-0:50
Biscuits					
Shortcrust Biscuits	3.	**150-160**	3.	170-190[1]	0:06-0:20
Small Piped Biscuits	3.	**140-150**	3.	160-180[1]	0:10-0:40
Sponge Fingers	3.	**150-160**	3.	170-190	0:15-0:20
Meringues	3.	**80-100**	3.	100-120	2:00-2:30
Macaroons	3.	**100-120**	3.	120-140	0:30-0:60
Small Pastries with Yeast	3.	**160-170**	3.	170-190	0:20-0:40
Small Pastries made from Puff Pastry	3.	**170-180[1]**	3.	190-210[1]	0:20-0:30
Bread Rolls	3.	**180-200[1]**	5.	180-220[1]	0:20-0:35

1) Pre-heat the oven
2) Use the combination/fat tray or the fat tray!
The information given in bold shows you the **best oven function** to use in each case.

Downloaded from www.Manualslib.com manuals search engine

Baking at several shelf positions

Type of Cake or Pastry	Fan Cooking			Time Hr.: Min.
	Shelf Position from the Top		Temperature °C	
	2 Levels	3 Levels		
Cakes and Pastries on Baking Sheets				
Cream Puffs/Eclairs	2. and 5.	-	170-180	0:35-0:60
Dry Streusel Cake	2. and 5.	-	140-160	0:30-0:60
Pizza & baking	2. and 5.	-	170-190	0:40-0:70
Biscuits				
Shortcrust Biscuits	2. and 5.	1. 3. and 5.	150-160	0:15-0:35
Small Piped Biscuits	2. and 5.	1. 3. and 5.	140-150	0:20-0:60
Sponge Fingers	2. and 5.	1. 3. and 5.	160-170	0:25-0:40
Meringues	2. and 5.	-	80-100	2:10-2:50
Macaroons	2. and 5.	1. 3. and 5.	100-120	0:40-1:20
Small Pastries with Yeast	2. and 5.	-	160-170	0:30-0:60
Small Pastries made from Puff Pastry	2. and 5.	-	170-180[1]	0:30-0:50
Bread Rolls	2. and 5.	-	180-190[1]	0:30-0:55

Tips on Baking

	Tip
This is how to tell if your cake is cooked through	Push a wooden skewer into the highest point of the cake. When no more cake mixture sticks to the wood, you can switch off the oven and utilise the residual heat.
The cake collapses (is sticky, not properly cooked through, water marks)	Check your recipe. Next time use less liquid. Observe mixing times, particularly when using kitchen appliances.
The cake is too light	Next time select a dark cake tin or place the cake one level lower.
Cake with moist topping/ cake is not cooked through, is unevenly browned	Next time bake at a lower temperature and increase the cooking time.

Downloaded from www.Manualslib.com manuals search engine

Pies and Gratins Table

	Conventional		Rothitherm		Time
	Shelf Position from the top	Tempera-ture °C	Shelf Position from the top	Tempera-ture °C	Hr.: Min.
Pasta Bake	4.	**200-220**	3.	160-170	0:45-1:00
Lasagne	3.	**180-200**	3.	160-170	0:25-0:40
Gratinated Vegetables	3.	22-230	3.	**160-170**	0:15-0:30
Browned Baguettes	3.	230-240	3.	**160-170**	0:15-0:30
Sweet Puddings	4.	**200-220**	-	-	0:40-0:60
Fish Pies	3.	**210-220**	3.	160-170	0:30-1:00
Stuffed Vegetables	3.	220-250	3.	**160-170**	0:30-1:00

Frozen Ready Meals Table

Food to be Cooked	Shelf Position from the Top	Oven Function	Temperature	Time
Frozen Pizza	3.	Conventional	In accordance with maker's instructions	In accordance with maker's instructions
Chips[1] (300-600 g)	2.	Rothitherm	200-220 °C	15-25 Min.
Baguettes	2./3.	Conventional	In accordance with maker's instructions	In accordance with maker's instructions
Fruit Flan	2./3.	Conventional	In accordance with maker's instructions	In accordance with maker's instructions

1) Comment: Turn chips 2-3 times during cooking.

Downloaded from www.Manualslib.com manuals search engine

Roasting

For roasting, use the rothitherm or conventional oven function.

Important: Use the fat filter when roasting!

Roasting Dishes

- Any heat-resistant dish is suitable for roasting.
- In the case of dishes with plastic handles, ensure that the handles are heat-resistant.
- Large roasts can be roasted **directly on the universal sheet or on the shelf with the universal sheet underneath** (e.g. turkey, goose, 3-4 chickens, 3-4 knuckles).
- We recommend roasting all lean types of meat **in a casserole with a lid** (e.g. veal, pork or beef pot roasts, frozen meat). This way the meat will remain juicier.
- You can roast all types of meat that should have a crispy exterior **in a casserole without a lid** (e.g. pork, meat loaf, lamb, mutton, duck, 1-2 knuckles, 1-2 chickens, small poultry, sirloin, fillet, game).
- **Tip:** If you use dishes for roasting (particularly for small amounts), the oven will not get so dirty!

Shelf Positions

- Please see the following table for the shelf positions to use.

Notes on the Roasting Tables

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The cooking times are only for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1 kg**.
- In general the conventional function is suitable for very lean meat, fish and game. For all other types of meat (particularly poultry) we recommend the rothitherm function.
- The cooking time required is dependent on the type and quality of the meat.
- To stop juices that exude from the meat burning onto dishes, we recommend adding a little liquid in the roasting dish.
- Turn the roast after approx. 2/3 of the cooking time.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

Downloaded from www.Manualslib.com manuals search engine

Roasting Table

Type of Meat	Quantity	Conventional		Rothitherm		Time
	Weight	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	Hr.:Min.
Beef						
Pot Roast	1-1.5 kg	4.	200-250	–	–	2:00-2:30
Sirloin or Fillet						per cm height
- red inside	per cm height	4.	250-270 [1]	4.	**190-200**	0:05-0:06
- pink inside	per cm height	4.	250-270[1]	4.	**180-190**	0:06-0:08
- cooked through	per cm height	4.	210-250[1]	4.	**170-180**	0:08-0:10
Pork						
Schoulder, Neck Joint of Ham	1-1.5 kg	4.	210-220	4.	**160-180**	1:30-2:00
Chop, Kassler	1-1.5 kg	4.	180-190	4.	**170-180**	1:00-1:30
Meat Loaf	750g-1 kg	4.	170-180	4.	**160-170**	0:45-1:00
Knuckle of Pork (pre-cooked)	750g-1 kg	4.	210-220	4.	**150-170**	1:30-2:00
Veal						
Roast Veal	1 kg	4.	**210-220**	4.	150-170	1:30-2:00
Knuckle of Veal	1,5-2 kg	4.	210-225	4.	**150-170**	2:00-2:30
Lamb						
Leg of Lamb, Roast Lamb	1-1.5 kg	4.	210-220	4.	**150-170**	1:15-2:00
Saddle of Lamb	1-1.5 kg	4.	210-220	4.	**160-180**	1:00-1:30

Downloaded from www.Manualslib.com manuals search engine

Type of Meat	Quantity	Conventional		Rothitherm		Time
	Weight	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	Hr.:Min.
Game						
Saddle of Hare, Leg of Hare	up to 1 kg	3.	**220-250**[1]	3.	160-170	0:25-0:40
Saddle of Venison	1,5-2 kg	4.	**210-220**	4.	160-170	1:00-1:30
Leg of Venison	1,5-2 kg	4.	**200-210**	4.	150-160	1:15-1:50
Poultry						
Poultry Pieces 4-6 pieces	per 200-250g	3.	220-250	3.	**180-200**	0:35-0:50
Chicken Halves 2-4 pieces	per 400-500 g	3.	220-250	3.	**180-200**	0:35-0:50
Chicken, Poulard	1-1.5 kg	4.	220-250	4.	**170-180**	0:45-1:15
Duck	1,5-2 kg	4.	210-220	4.	**160-180**	1:00-1:30
Goose	3.5-5 kg	5.	200-210	5.	**150-160**	2:30-3:00
Turkey	2.5-3.5 kg 4-6 kg	5. 5.	200-210 180-200	5. 5.	**150-160** **140-150**	1:30-2:00 2:30-4:00
Fish (steaming)						
Whole Fish	1-1.5 kg	4.	**210-220**	4.	160-170	0:45-1:15

1) **Pre**-heat oven.
The information given in bold shows you **the best oven function** for the respective dish.

Downloaded from www.Manualslib.com manuals search engine

Grilling

Use the grill oven function with a temperature of 275 °C for grilling.

Important: Always pre-heat the empty oven **for 5 minutes using the grill function!**

It is not necessary to use the fat filter.

Ovenware for Grilling

- Use the shelf and universal tray together for grilling.

Shelf Positions

- For grilling flatter foods, always use the **2nd shelf position from the top**.

Notes on the Grilling Table

The grilling times are only for guidance and are dependent on the type and quality of the meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn pieces of meat or fish halfway through grilling.

Warning: Always grill with the oven door shut.
There is a risk of burns!

Grilling Table

Food for Grilling	Shelf Position from the Top	Grilling Time	
		1st Side	2nd Side
Rissoles	2.	8-10 Min.	6-8 Min.
Fillet of Pork	2.	10-12 Min.	6-10 Min.
Grilled Sausages	2.	8-10 Min.	6-8 Min.
Beef Fillet Steaks, Veal Steaks	2.	6-7 Min.	5-6 Min.
Fillet of Beef, Sirloin (approx. 1 kg)	2.	10-12 Min.	10-12 Min.
Bread for Toasting	2.	2-3 Min.	2-3 Min.
Toast with Topping	2.	6-8 Min.	–

Downloaded from www.Manualslib.com manuals search engine

Defrosting

Use the defrost oven function for defrosting.

Defrosting Dishes

- Put the food on a plate and put the plate on the tray.
- Use only parchment paper or film to cover the food. Do not use plates or dishes as they significantly increase the defrosting time.

Shelf Positions

- For defrosting, insert the tray in the **4th level from the top**.

Notes on the Defrosting Table

The table below gives you a few reference points on the defrosting times.

Defrosting Table

Dish	Defrosting time Min.	Post defrosting time Min.	Comment
Chicken, 1000 g	100-140	20-30	Place the chicken on an upside-down saucer on a large plate. Defrost open and turn after half the time, or defrost covered with film.
Meat, 1000 g	100-140	20-30	Defrost open and turn after half the time or cover with film.
Meat, 500 g	90-120	20-30	Defrost open and turn after half the time or cover with film.
Trout, 150 g	25-35	10-15	Defrost open.
Strawberries, 300 g	30-40	10-20	Defrost open.
Butter, 250 g	30-40	10-15	Defrost open.
Cream, 2 x 200 g	80-100	10-15	Defrost open (Cream can also be whipped well if parts of it are still slightly frozen).
Flan, 1400 g	60	60	Defrost open.

Downloaded from www.Manualslib.com manuals search engine

Preserving

Use the fan cooking oven function for preserving.

Preserving Jars

- Only use commercially available preserving jars (preserving jars with a rubber ring and glass lid) for preserving.
- Jars with screw or bayonet tops are unsuitable, as are metal tins.

Shelf Positions

- For preserving use the **4th shelf position from the top**.

Notes on Preserving

- Use the universal sheet for preserving. There is room for up to 6 preserving jars of 1-litre content on this sheet.
- Pour a cup of water onto the universal sheet to ensure that there is sufficient humidity.
- Position the preserving jars on the universal sheet such that they do not touch each other.
- The preserving jars should all be filled the same amount and closed.

Preserving Times

Fruit and Pickled Gherkins

☞ **1.** Select the fan cooking oven function and set the temperature to 160 °C.

2. As soon as bubbles begin to form in the liquid in some of the jars (in the case of 1-litre jars after approx. 45 minutes), switch off the oven.

3. Leave the jars to stand in the closed oven for a further 30 minutes, in the case of delicate fruits, e.g. strawberries approx. 15 minutes.

Vegetables and Meat

☞ **1.** Select the fan cooking oven function and set the temperature to 160 °C.

1. As soon as bubbles begin to form in the first jars, lower the temperature to 100 °C.

2. Continue to cook at 100 °C for approx. 60-90 minutes.

3. Then switch off the oven and leave the preserving jars to stand in the closed oven for a further 30 minutes.

Downloaded from www.Manualslib.com manuals search engine

Cleaning and Care

Hob

Important: Cleaners must not come into contact with the **hot** glass ceramic cooking surface! All cleaners must be removed with plenty of clean water after cleaning because they can have a caustic effect when the rings are next heated!
Do not use any aggressive cleaners such as, e.g. grill or oven sprays, coarse scourers or abrasive pan cleaners.

Clean the glass ceramic cooking surface after each use, when it is still hand-hot or is cold. By this means you will avoid soiling becoming burnt on.
Remove scale and water marks, fat spots and metallic shimmering discoloration with a commercially available glass ceramic or stainless steel cleaner, e.g. with „Sidol-Edelstahlglanz", „Stahl-Fix", „WK-Top" or „Cillit".

Light Soiling

☞ **1.** Wipe the glass ceramic surface with a damp cloth and a little washing up liquid.

2. Then rub dry with a clean cloth. Remnants of cleaner must not be left on the surface.

3. Thoroughly clean the entire glass ceramic cooking surface once a week with a commercially available glass ceramic or stainless steel cleaner.

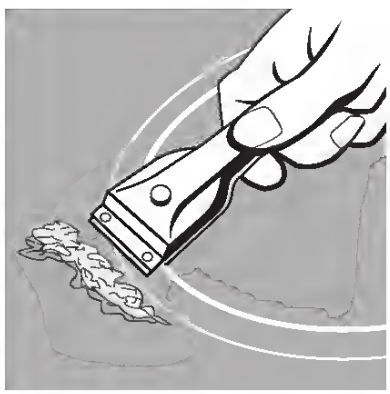
4. Then wipe the glass ceramic surface with plenty of clean water and rub dry with a clean fluff-free cloth.

Stubborn Soiling

☞ **1.** To remove food that has boiled over or stubborn splashes, use a glass scraper.

2. Hold the glass scraper at an angle to the glass ceramic surface.

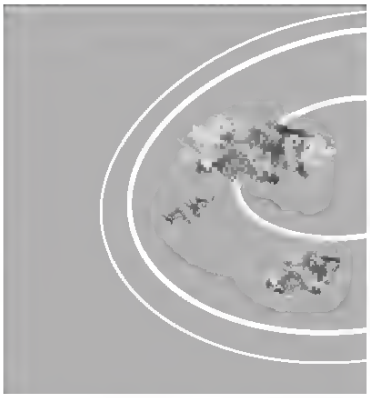
3. Remove soiling by sliding the blade.



You can obtain glass scrapers and glass ceramic cleaner from specialist retailers.

Downloaded from www.Manualslib.com manuals search engine

Problem Dirt



☞ **1.** Remove burnt on sugar, melted plastic, aluminium foil or other materials that can melt **immediately, whilst still hot,** using a glass scraper.

Important: When using the glass scraper on the hot cooking zone, there is a risk of burns!

2. Then clean the cooking surface normally when it has cooled down.

If the cooking zone on which something has melted has already cooled down, warm it up again for cleaning. Scratches or dark marks on the glass ceramic cooking surface caused, e.g. by pan bases with sharp edges, cannot be removed. However, they do not impair the function of the cooking surface.

Cooking Surface Frame

Important! Do not put vinegar, lemons or scale removers on the hob frame, otherwise mat spots will appear.

☞ **1.** Wipe the frame with a damp cloth and a little washing up liquid.

2. Soften dried dirt with a wet cloth. Then wipe off and rub dry.

Downloaded from www.Manualslib.com manuals search engine

Exterior of the Appliance

☞ Wipe the front of the appliance with a damp cloth and warm water with washing up liquid.
Do not use scourers, caustic cleaners or abrasive items.

Oven Interior

Oven Lighting

You can switch on the oven light to make cleaning easier.

Cleaning

☞ **1.** Wipe the oven clean after each use with water and washing up liquid with a little vinegar added.

2. Then rub the oven dry with a cloth.

3. Remove stubborn marks with special oven cleaner.

⚠ **Warning:** Do not clean the appliance with a steam or high pressure cleaner for safety reasons.

Important: When using oven spray, please ensure that you follow the manufacturer's instructions.

Accessories

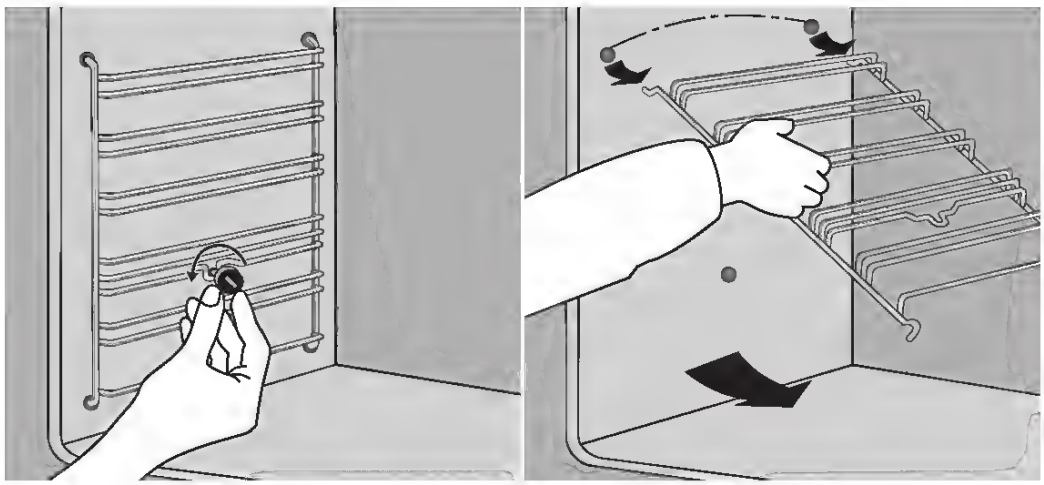
☞ After each use rinse all slide-in parts (shelf, etc.) and dry well. Soak briefly to make them easier to clean.

Downloaded from www.Manualslib.com manuals search engine

Side Rails

The side rails on the left and right hand sides of the oven can removed for cleaning the side walls.

Removing and Fitting the Side Rails.



☞ **1.** Undo the bolt (if necessary use a coin).

2. Pull the base of the side rail forwards and unhook at the top.

3. To refit, insert the side rail at the top and place against the side of the oven.

4. Re-fit the bolt.

Downloaded from www.Manualslib.com manuals search engine

Oven Light

Warning: There is a risk of electric shock! Before changing the light bulb in the oven:

– Switch off the oven!
– Isolate the oven from the power supply.

Replacing the Light Bulb in the Oven/Cleaning the Glass

☞ **1.** Place a cloth on the floor of the oven.

2. Remove the glass cover by turning it anti-clockwise and then clean it.

3. Oven lighting replace with 40 Watt, 230 V, 300 °C heat resistant light bulb.

4. Refit the glass cover.

5. Remove the cloth from the oven.

Downloaded from www.Manualslib.com manuals search engine

Grill Element

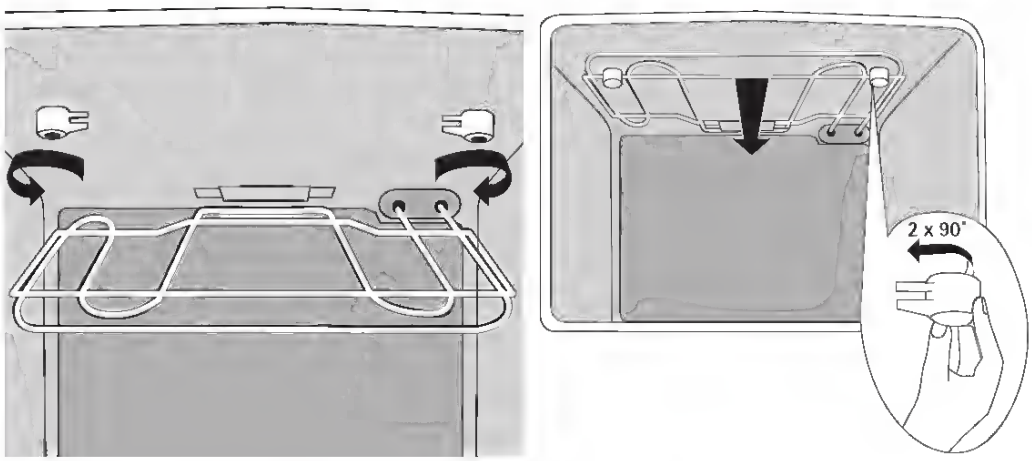
To make the cleaning of the oven roof easier, the grill element can be folded down.

Warning: Only fold down the grill when the oven is switched off and is cold.

Folding Down the Grill Element

☞ Turn the two retaining hooks 90° (a quarter of a turn) towards the middle.
The heater element swings downwards.

Important: Do not use excessive force to lower the heater element. The heater element can break off if excessive force is used.



Fitting the Grill Element

☞ Press the heater element gently upwards and turn the retaining hooks 90° towards the rear so that the heater element bracket is between the retaining hooks.

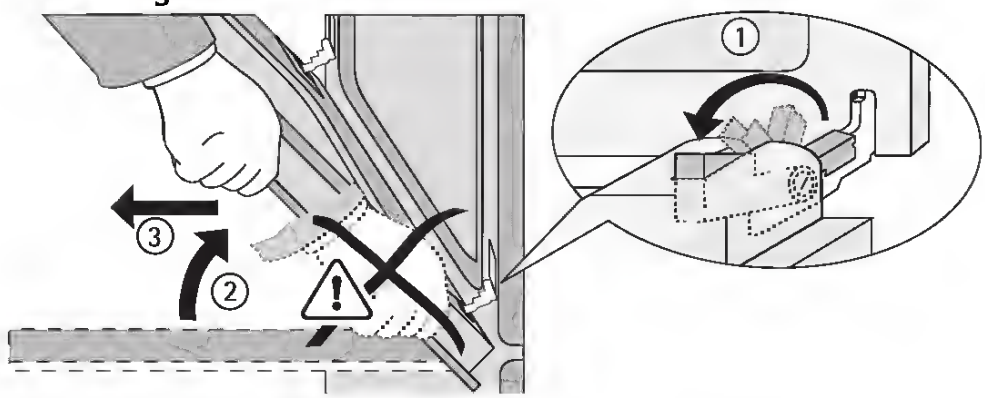
Important: Never slide the retaining hooks onto the heater element. There is a risk of fire.

Downloaded from www.Manualslib.com manuals search engine

Oven Door

The oven door on your appliance can be removed for cleaning.

Removing the Oven Door



☞ **1.** Open the oven door completely.

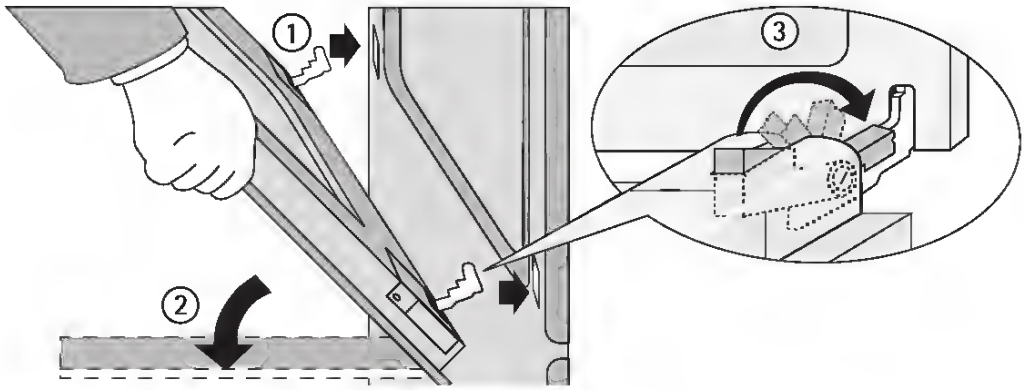
2. Lift up fully the coloured clamping lever on both door hinges (1).

3. Close the oven door around 3/4 of the way, **overcoming the resistance** (2).

4. Take hold of the side of the oven door with both hands. Lift the door upwards (Caution: heavy!) and remove from the oven (3).

5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the Oven Door



☞ **1.** Take hold of the sides of the door with both hands from the handle side.

2. Hold the door at an angle of approx. 60°.

3. Slide the door hinges as far as possible into the two cut-outs on the right and left on the bottom of the oven (1).

4. Lift the door up until resistance is met and then open fully (2).

5. Turn the clamping levers on both door hinges back into their original position (3), so that the coloured marks again point upwards.

6. Close the oven door.

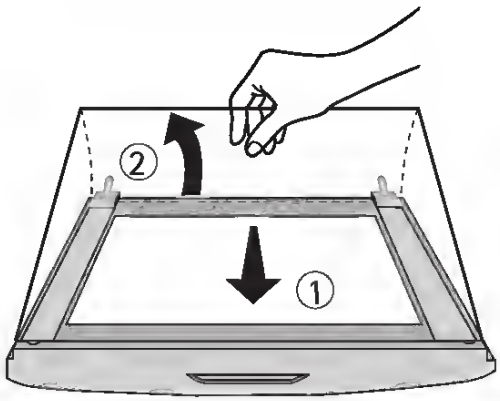
Downloaded from www.Manualslib.com manuals search engine

Oven Door Glass

The oven door is fitted with two panes of glass, these are fitted one behind the other. The inner pane can be removed for cleaning.

Warning: Please only perform the following steps on the oven door when it has been removed from the oven! When the door is fitted, the reduction in the weight of the door when the glass is removed could lead to the door suddenly closing and creating a hazard.

Removing the Door Inner Glass

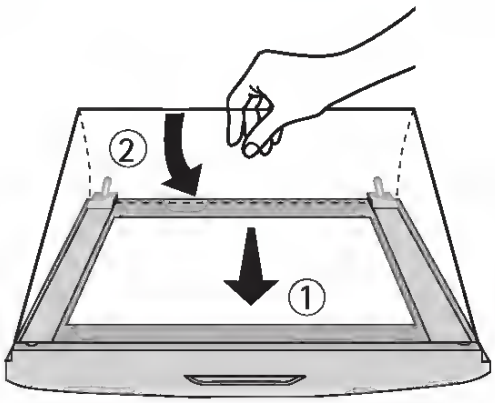


☞ **1.** Remove the oven door and place on a soft, level surface with the handle downwards.

2. Take hold of the pane of glass at the upper edge and slide it against the spring pressure in the direction of the oven door handle until it is free at the base (1).

3. Lift the pane **gently** at the base and remove (2).

Replacing the Inner Door Glass



☞ **1.** Guide the pane of glass at an angle from above into the door section on the handle side (1).

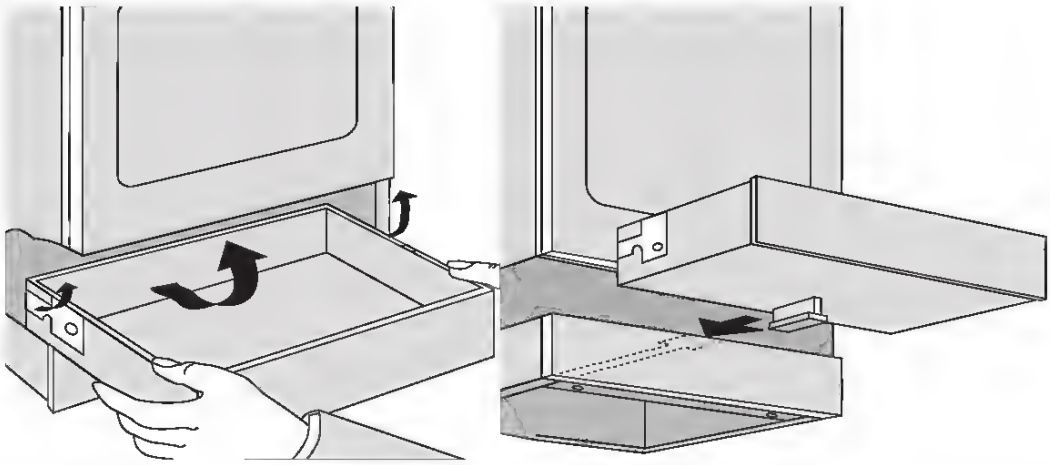
2. Lower the pane of glass (2). Place the pane, against the force of the spring on handle side, in front of the retaining section on the lower edge of the door and **slide it under the retaining section**. The pane of glass must sit securely!

3. Refit the oven door.

Downloaded from www.Manualslib.com manuals search engine

Utensils Drawer

The utensils drawer underneath the oven can be removed to make cleaning easier.



Removing / Replacing the Utensils Drawer

☞ **1.** Pull the utensils drawer out of the cooker as far as possible.

2. Lift the utensils drawer slightly so that it can be lifted upwards at an angle out of the drawer guide.

3. When replacing, ensure that the middle guide on the utensils drawer engages in the middle guide rail.

4. Lower the utensils drawer until it is horizontal and push home.

Downloaded from www.Manualslib.com manuals search engine

What to do if ...

.... the oven does not heat up?

☞ Check whether
- the appliance is switched on,
- all the necessary settings have been made,
- the mains fuse (fuse box) has blown.

If the fuse blows several times, please call an approved electrician.

.... the oven lighting ceases to function?

☞ Replace the light bulb in the oven (see Cleaning and Care).

If you call in an engineer to resolve a problem listed in these notes, or to rectify an error in the operation of the appliance, the customer service engineer's visit will not be free of charge, even during the warranty period.

If this information does not provide you with the necessary assistance, please seek specialist advice.

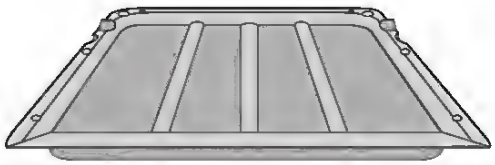
⚠ **Warning:** Repairs to the appliance must be carried out by qualified service engineers! Improper repairs can give rise to significant hazards for the user. If your appliance needs repairing, please contact local AEG Service Force Centre.

Downloaded from www.Manualslib.com manuals search engine

Special Accessories

The following special accessories for your appliance are available from your specialist dealer:

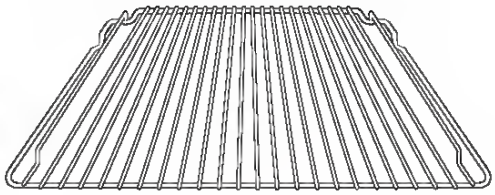
Roasting/Fat Tray
E No. 611 898 624



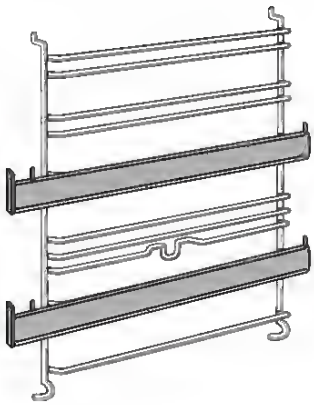
Universal Sheet
E No. 611 898 626

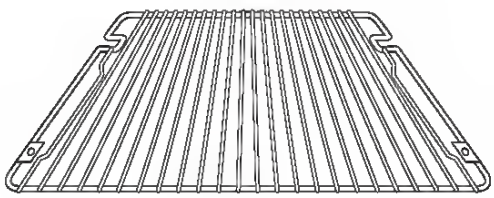
Baking Sheet
E No. 611 898 620

Combination Shelf
(not suitable for oven shelf runner)
E No. 944 189 010

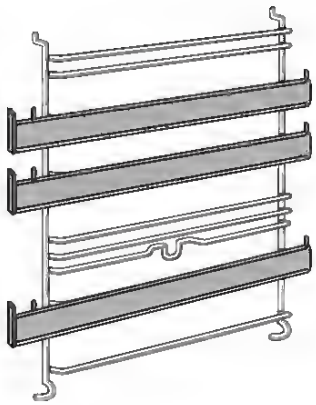


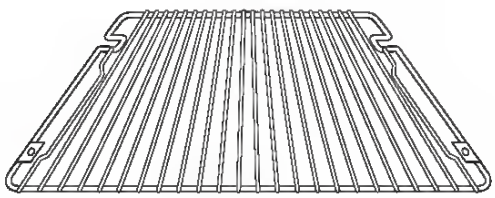
Oven Shelf Runner BAZ2 with Combination Shelf
E No. 944 189 014



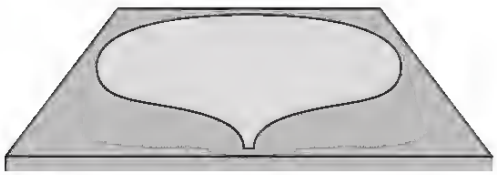
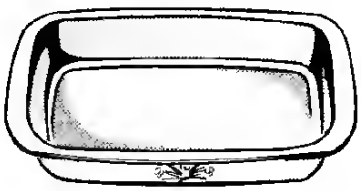


Oven Shelf Runner BAZ3 with Combination Shelf
E No. 944 189 015





Downloaded from www.Manualslib.com manuals search engine

Pizza Stoneware: H1.2 x W34.5 x D34.5cm E No. 944 189 008 	Glass Ceramic Fat Tray: H6.5 x B32.0 x D27.0cm E No. 611 899 660 

Downloaded from www.Manualslib.com manuals search engine

INSTALLING AND CONNECTING

⚠ **Important:** Assembly and connection of the new appliance may only be performed by an **approved installer.**

Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

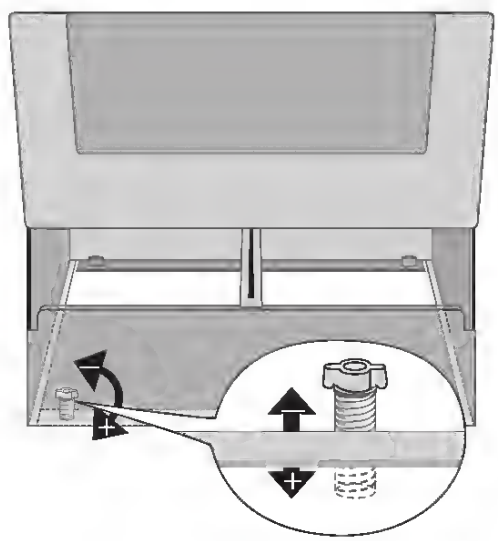
Installation

Important Information

- The veneer or plastic coverings on kitchen furniture around the appliance must be bonded with heat resistant adhesive (100 °C). If plastic coverings or the adhesive are not sufficiently temperature resistant, then the covering may distort or come loose.
- In respect of fire protection, this appliance corresponds to type Y (EN 60335-2-6). Only this type of appliance may built into positions with a high cupboard or wall on one side.
- The separation between the hob and the extractor hood must be at least as large as that given in the extractor hood installation instructions.

Appliance Alignment

Underneath the appliance there are 4 adjustable feet with the aid of which you can compensate for small amounts of unevenness in the floor.



☞ **1.** Remove the utensils drawer

2. Turn the adjustable feet to raise or lower them until the cooker is level.

3. Replace the utensils drawer.

ℹ The adjustable feet are easier to turn if the cooker is tilted slightly to take the load off the feet.

Downloaded from www.Manualslib.com manuals search engine

Technical Data

Oven Exterior Dimensions

Height x Breadth x Depth	85 cm x 60 cm x 60 cm
Depth with the door open	105 cm

Oven Interior Dimensions

Height x Breadth x Depth	31 cm x 39.6 x 41.5 cm

Power Consumption of the Cooking Zones

Single ring cooking zone ø 145 mm	1200 W
Double ring cooking zone ø 120/210 mm	2200 W
Casserole cooking zone ø 170/265 mm	2300 W

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548
  in respect of the operating features of electric cookers for household use.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3
  in respect of the basic protection requirements for electromagnetic compatibility (EMC).

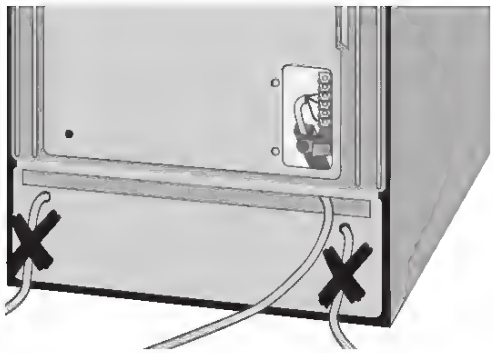
CE This appliance complies with the following EU directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Amendment 92/31/EWG).

Downloaded from www.Manualslib.com manuals search engine

Safety Instructions for the Installer

- A device is to be included in the electrical installation that makes it possible to isolate the appliance from the mains supply with a minimum contact separation of 3 mm. Suitable isolation devices are e.g. cut-outs, fuses (remove screw type fuses from the holder), earth leakage trips and circuit breakers.
- Make the electrical connection to the appliance in accordance with the wiring diagram on the outside of the connector cover.



Important: Do not feed cable through the holes!

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

SERVICE

In the "What to do, if ..." section a number of malfunctions are listed that you can rectify yourself. In the event of a malfunction, look there first.

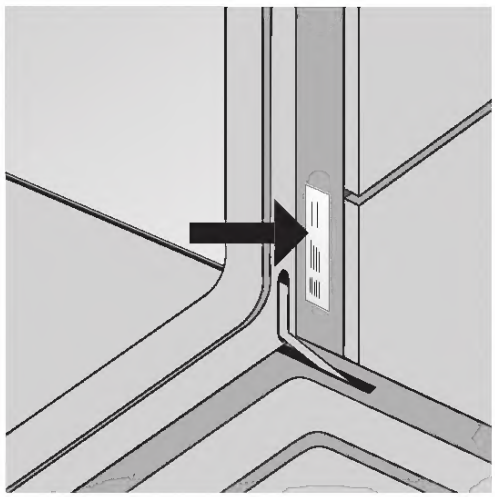
Is it a technical malfunction?

Then please contact your customer service centre. (You will find addresses and telephone numbers in the "Customer Service Centres" list.)

Always take the time to prepare yourself for the call. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

- How is the malfunction noticeable ?
- Under what circumstances does the malfunction occur?



Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S-No Code (8 digits).

We recommend you to record the code numbers here so that you always have them at hand:

PNC . . . . . .

S-No . . . . . .

When will you be charged, also during the warranty period?

- when you could have rectified the malfunction with aid of the Table of Malfunctions (see "What to do, if ..." section),
- if the customer service engineer has to make several calls because he was not given important information prior to his visit, and therefore, e.g., had to fetch replacement parts. You can avoid multiple calls if you prepare yourself well for the telephone call, as described above.

Downloaded from www.Manualslib.com manuals search engine

From the Electrolux Group. The world's No.1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

http://www.aeg.hausgeraete.de

© Copyright by AEG

822 947 318 -05- 0403

Subject to change without notice

Downloaded from www.Manualslib.com manuals search engine